

Trishna

TASTE OF TRISHNA – VALENTINES MENU FOR HER

TRISHNA CHAMPAGNE COCKTAIL

KOLIWADA LOBSTER & SHRIMP [carom seed, ginger, garlic, sweet red chilli chutney]

Bandol Rose, Domaine La Suffrene, Gravier, France, 2010

HARIYALI BREAM [green chilli, coriander, tomato kachumber]

Côteaux du Giennois, Domaine de Villargeau, France 2010

CHARGILLED WILD TIGER PRAWN [mustard, green chilli, garlic]

Chardonnay Reserva, Miolo, Brazil 2009

DORSET BROWN CRAB [butter, pepper, garlic]

Vire-Clesse "Vieilles Vignes", Domaine Andre Bonhomme, Mâconnais 2009

Sides [Spicy Baby Potatoes, Spinach Bhajji, Bread basket, Basmati rice]

MANGO RICE PUDDING [alphonso mango, pistachio, sweet chilli]

Eiswein Traminer, Ernst Triebaumer 2009

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.

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SPICY FRIED QUAIL [chatpatta spices, mango herb chutney]

Finca La Linda Viognier, Luigi Bosca 2010

TANDOORI BABY CHICKEN [chicken leg chat, herb chutney]

Tokaji Dry Furmint, Patricius, Hungary, 2009

GUINEA FOWL TIKKA [fennel seed, star anise, masoor lentils]

Bodegas Lan Crianza, Rioja, Spain 2006

SOUTH INDIAN COAST LAMB CURRY [curry leaf, cinnamon, coconut]

Laurona, DA Montsant, Cellars Laurona (Grenache, Syrah), Spain 2005

Sides [Hyderabadi Dal, Spinach Bhajii, Bread basket, Basmati Rice]

GULAB JAMUN [cardamom rabri, praline ice cream]

Pacherenc du Vic-Bilh, Domaine Capmartin Doux, France 2010

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